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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

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The following symbols are used in this user manual:

⚠
Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

Subject to change without notice.

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SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

WARNING!
Risk of suffocation, injury or permanent disability.

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.

Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.

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- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

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- To prevent damage or discoloration to the enamel:
  - Do not put ovenware or other objects in the appliance directly on the bottom.
  - Do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking

WARNING!
Risk of burns and damage to the appliance.

- Do not open the appliance door during Steam cooking. Steam can release.

Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

WARNING!
Risk of injury or suffocation.

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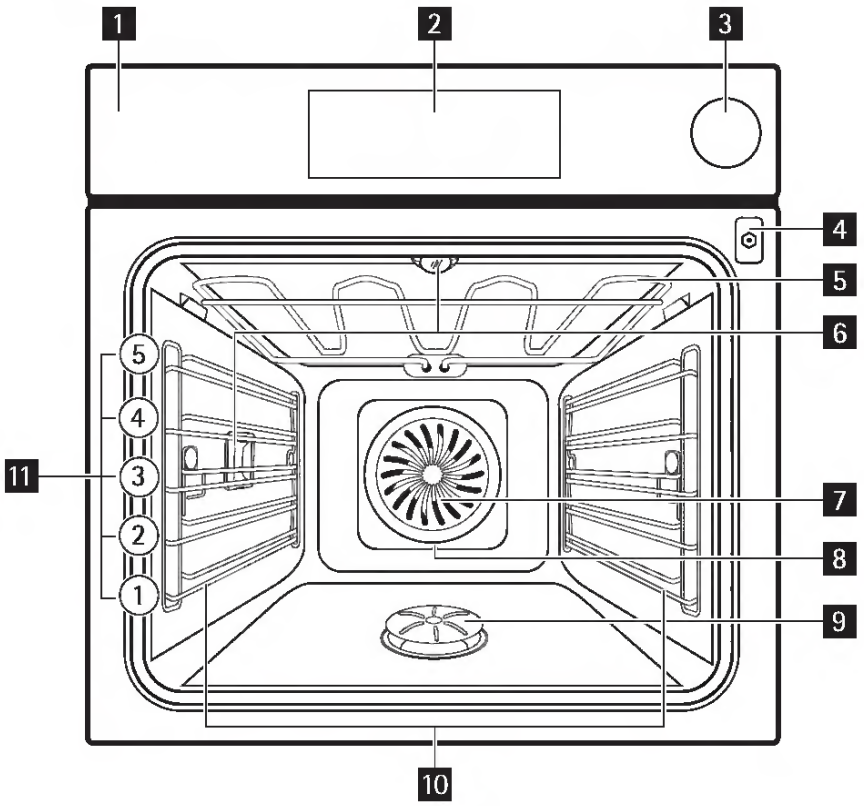
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

PRODUCT DESCRIPTION

General overview



1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Oven lamp
7 Fan
8 Rear wall heating element
9 Steam generator
10 Shelf support, removable
11 Shelf positions

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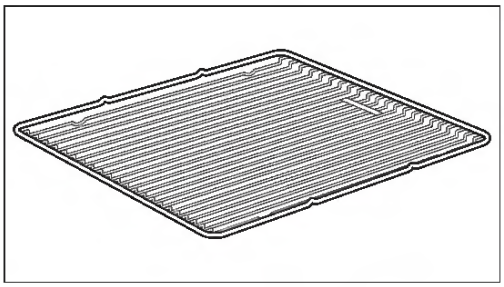
Accessories

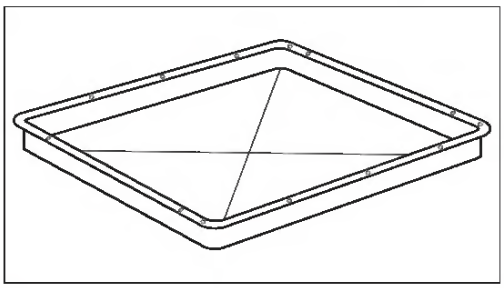
- **Wire shelf**

  For cookware, cake tins, roasts.



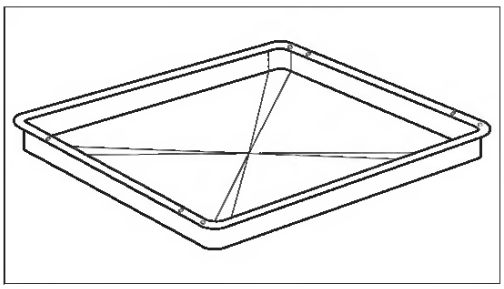
- **Baking tray**

  For cakes and biscuits.



- **Grill / roasting pan**

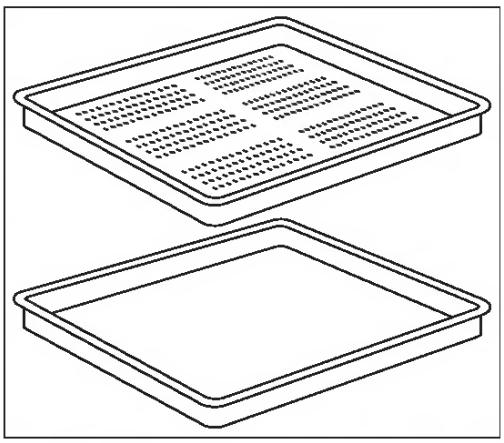
  To bake and roast or as pan to collect fat.



- **Steam set**

  One unperforated and one perforated food container.

  The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).



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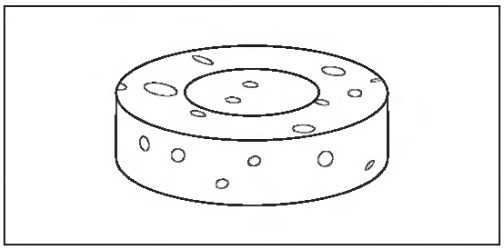
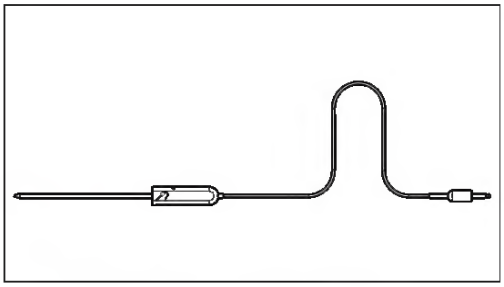
- **Sponge**

  For absorbing residual water from the steam generator.



- **Core Temperature Sensor**

  To measure how far the food is cooked.



BEFORE FIRST USE

WARNING!
Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

First connection to the mains

After first connection to the mains all symbols in the display are on for some seconds. For the subsequent few seconds the display shows software version.

First setting the time of day

After the software version goes off, the display shows "h" and "12:00".

Setting the time of day:

1. Touch ∧ or ∨ to set hours.
2. Touch OK or ⏲.
3. Touch ∧ or ∨ to set minutes.
4. Touch OK or ⏲.

The Temperature/Time display shows new time.

Changing the time of day

You can change the time of day only if the appliance is off.
Touch ⏲. 🕘 flashes in the display. To set new time of day use the above procedure.

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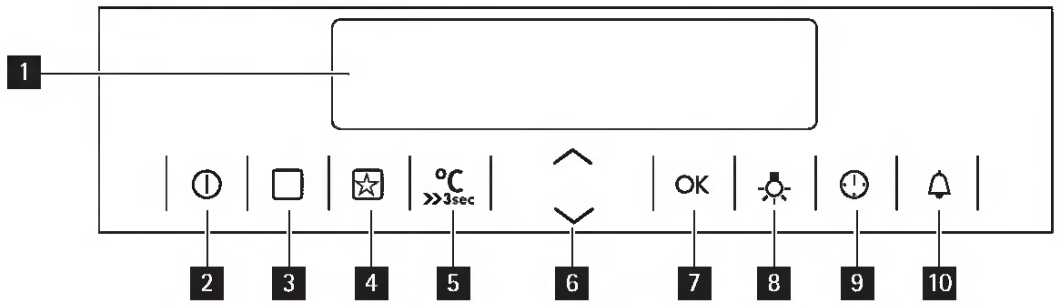
CONTROL PANEL

Electronic programmer



Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	Shows the current settings of the appliance.
2	⏻	ON/OFF	To activate and deactivate the appliance.
3	☐	OPTIONS	To set an oven function or programme. **Straight access to the oven function when the appliance is off.**
4	☆	MY FAVOURITE PROGRAMME	You can store your favourite programme. Use it to access your favourite programme directly, also when the appliance is off.
5	°C >>3sec	TEMPERATURE / FAST HEAT UP	To set and examine cavity temperature or core temperature sensor temperature. If you press it and hold for three seconds, it turns Fast heat up function ON and OFF. **Straight access to the temperature setting of the first oven function when the appliance is off.**
6	∧ ∨	UP, DOWN	To choose an oven function, clock function and to set the minute minder, temperature or time of day.
2	OK	OK	To confirms the selection or setting.
8	☼	OVEN LIGHT	To set the oven lamp on or off.
9	🕐	CLOCK	To set the clock function.
10	🔔	MINUTE MINDER	To set the minute minder.

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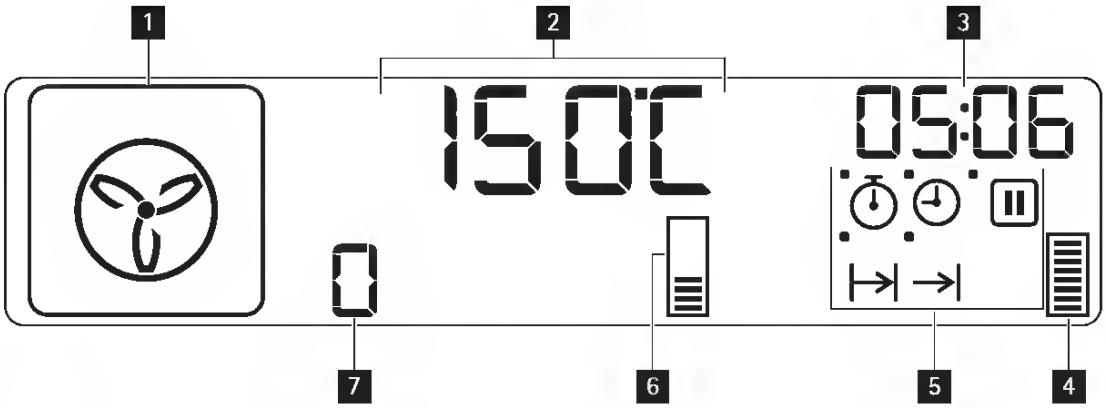
Display



1 Oven function symbol
2 Temperature/Time display
3 Clock/Residual heat display (also Minute minder and Time of day)
4 Residual heat indicator
5 Indicators for the clock functions (refer to the table "Clock functions")
6 Heat up indicator
7 Number of oven function/programme

Other indicators of display

Symbols	Name	Description
	Options	You can choose an oven function
	Automatic programme	You can choose an oven programme
	My favourite programme	The favourite programme operates
kgr / gr	kgr/gr	An oven programme with weight input operates
h / min	h/min	A clock function operates
°C	Temperature / fast heat up	The function operates
°C	Temperature	You can examine or change the temperature
	Core temperature sensor	The core temperature sensor is in the core temperature sensor socket
	Oven light	The light is off
	Minute minder	The minute minder function operates

Heat up indicator

If you set an oven function, the bars in the display come on one by one. The bars show that the temperature in the appliance increases or decreases.
When the appliance is at the set temperature Heat up indicator goes off the display.

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DAILY USE

WARNING!
Refer to "Safety information" chapter.

To operate the appliance you can use:

- **manual mode** -to set an oven function, the temperature and the cooking time manually.
- **automatic programmes** -to prepare a dish when you do not have a knowledge or experience in cooking.

Setting the oven function

1. Touch □.
   The display shows a preset temperature, symbol and number of the oven function. □ flashes in the display.
2. Touch ∧ or ∨ to set an oven function.
3. Touch OK or the appliance starts automatically after five seconds.

If you activate the appliance with ⏻ or □ and do not set any oven function or programme the appliance will deactivate automatically after 20 seconds.

Oven Functions

Oven function			Application
1		Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes
2		Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines
3		Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals
4		ECO Steam	ECO functions let you to optimize the energy consumption during cooking. Thus it is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual oven function
5		Moist Fan Baking	For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on one shelf position
6		True Fan Cooking	To bake maximum on three oven shelf positions at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional. And to dry food
7		Pizza Setting	To bake on one shelf position food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional cooking
8		Slow Cook	To prepare very lean, tender roasted food

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	Oven function		Application
9		Conventional Cooking	To bake and roast food on one shelf position.
10		Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
11		Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to gratinate and to brown.
12		Fast Grilling	To grill flat food in large quantities. To toast bread.
13		Grilling	To grill flat food in the middle of the grill. To toast bread.
14		Keep Warm	To keep food warm.
15		Defrost	To defrost frozen food.
16		Bottom Heat	To bake cakes with a crispy base, and to preserve food.
17		ECO Roasting	ECO functions let you to optimize the energy consumption during cooking. Thus it is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual oven function.
18		Steam Cleaning	To clean the oven interior using steam.

Changing the oven temperature

Touch ∧ / ∨ to change the temperature in steps of 5 °C.
When the appliance is at the set temperature, an acoustic signal operates three times and the Heat up indicator goes off.

Examining the oven temperature

You can examine the temperature in the appliance when the function or programme operates.

1. Touch °C »3sec.
   The Temperature/Time display shows the temperature in the appliance.

If you want to change the oven temperature, touch °C »3sec one more time and use ∨ or ∧.

2. Touch OK to go back to the set temperature or the display will show it automatically after five seconds.

Fast heat up function

The fast heat up function decreases the heat up time.

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Do not put food in the oven when the fast heat up function operates.

Activating the fast heat up function: Touch and hold °C »3sec for more then three seconds. If you activate the fast heat up function, the bars on the display flash one by one to show that the function operates.

The fast heat up is not available with every oven function. An acoustic signal operates if the fast heat up is not available for set function.

Steam cooking

The water drawer is in the control panel.

1. Fill the water drawer with 800 ml of water.
   The water supply is for approximately 40 minutes.

CAUTION!
Do not put water directly into the steam generator!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

2. Activate the appliance.
3. Set the Steam function (refer to table "Oven function") and temperature.
4. Touch ⏱ to set the DURATION or END function (refer to "Setting the END" or "Setting the DURATION"). The first steam shows after approximately 2 minutes. An acoustic signal sounds when the temperature is approximately 96°C.
   The signal sounds again at the end of the cooking time.
5. Touch ⏱ to deactivate the acoustic signal and the appliance.

When the water drawer has been emptied, an acoustic signal sounds.

When the appliance has cooled down, soak up all remaining water from the steam generator with the Sponge. If necessary, clean the steam generator with some vinegar.
Let the appliance dry fully with the open door.

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Energy saving

The appliance has some features that help you save energy during everyday cooking:

- Residual heat:
  - the oven function or programme operates: the heating elements are deactivated 10% time earlier (the lamp and fan continue to operate). The condition: the cooking time is longer then 30 minutes or you use the clock functions (Duration, End, Time delay).
  - the oven is off: you can use the heat to keep the food warm. The indication: the clock/ Residual heat display shows the remaining temperature, the bars show the decreasing temperature.
- Oven lamp off - touch to deactivate the oven lamp during cooking,
- Display off - if necessary, deactivate the appliance. Touch and at the same time until the display goes out (or on).
- Eco functions - refer to "Oven function".

CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	COUNT UP TIMER	To set count up It shows how long the appliance operates This function has no effect on the operation of the appliance
	TIME OF DAY	To examine the time of day For changing the time of day refer to 'Setting the time of day'
	DURATION	To set how long the appliance operates
	END	To set when the appliance deactivates You can use Duration and End at the same time (Time delay), if the appliance is to be activate and deactivate automatically later
	SET+GO	To start the appliance with necessary settings with only one touch of the sensor field, any time later

Count Up Timer

Use the Count Up Timer to monitor how long the appliance operates. It is on immediately when the appliance starts to heat.
Reset the Count Up Timer: touch again and again until flashes in the display. Touch until the display shows "00.00" and the Count Up Timer starts to count up again.

You can not use Count Up Timer when Duration or End is set.

Setting the DURATION

1. Activate the appliance and set an oven function and temperature.

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2. Touch ⏲ again and again until the display shows |→|.
   |→| flashes in the display.
3. Use ∧ or ∨ to set minutes for DURATION.
4. Touch OK to confirm
5. Use ∧ or ∨ to set hours for DURATION.

If you touch ⏲ or OK during setting hours for DURATION, the appliance goes to setting of the END function.

6. When the set time ends, an acoustic signal operates for two minutes.
   |→| symbol and time setting flash in the display. The appliance deactivates.
   Touch any sensor field or open the oven door to stop an acoustic signal.
7. Deactivate the appliance.

Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch ⏲ again and again until the display shows →|.
   →| flashes in the display.
3. Use ∧ or ∨ to set END (first you set minutes and then hours) and OK or ⏲ to confirm.
4. When the set time ends, an acoustic signal operates for two minutes.
   →| symbol and time setting flash in the display. The appliance deactivates.
5. Touch any sensor field or open the oven door to stop an acoustic signal.
6. Deactivate the appliance.

Setting the SET+GO

To start of the appliance with necessary settings with only one touch of the sensor field, any time later.

1. Set an oven function (or programme) and temperature (refer to "Setting the oven function" and "Changing the oven temperature").
2. Set DURATION (refer to "Setting the DURATION").
3. Touch ⏲ again and again until ⏸ will flash in the display.
4. Touch OK to set the SET+GO function.
   The display shows |→| and ⏸ with a dot. This dot shows which clock function is activated.
5. Touch any sensor field (apart from ON/OFF) to start the SET+GO function.

You can use SET+GO function only if DURATION is set.

Check result (selected models only)

If you set END or DURATION function, 2 minutes before end of cooking an acoustic signal sounds and lamp activates. The appliance goes to the setting of the END or DURATION

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function. During these two minutes you can examine the cooking results and, if necessary, add END or DURATION time.

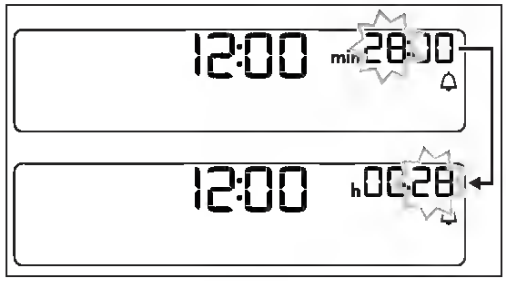
Setting the Time delay function

DURATION |→| and END →| can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set DURATION |→| and then END →| function (refer to "Setting the DURATION" and "Setting the END ").
When the Time delay function is activated the display shows static symbol of the oven function, |→| with a dot and →|. The dot shows which clock function is on in the Clock/ Residual heat display.

Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (maximum 23 h 59 min). This function has no effect on the operation of the oven. You can set the MINUTE MINDER any time, also if the appliance is off.

1. Touch 🔔.
   🔔 and "00" flash in the display.
2. Use ∧ or ∨ to set MINUTE MINDER. First you set seconds and then minutes and hours.
3. Touch OK or the MINUTE MINDER starts automatically after five seconds.
4. When set time ends, an acoustic signal operates for two minutes and "00.00" and 🔔 flash in the display.
5. Touch any sensor field or open the oven door to stop an acoustic signal.



AUTOMATIC PROGRAMMES

WARNING!
Refer to "Safety information" chapter.

There are 25 automatic programmes and recipes. Use an automatic programme when you do not have a knowledge or experience how to prepare a dish. You can find the recipes for the automatic programmes in the "Recipe book".

There are three types of automatic programmes:

- Automatic recipes,
- Automatic programmes with weight input,
- Automatic programmes with food sensor,

Automatic recipes

Setting an automatic recipe:

1. Touch ☐ two times until the display shows |→|.
   The display shows symbol and number of the automatic programme.

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2. Touch ∧ or ∨ to choose the automatic recipes.
3. Touch OK or the automatic recipe activates automatically after five seconds.
4. When set time ends, an acoustic signal operates for two minutes. Symbol ⊢→| flashes.
   The appliance deactivates.
5. Touch any sensor field or open the oven door to stop an acoustic signal.

Automatic programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Touch □ again and again until the display shows ⊢→|.
2. Touch ∧ or ∨ to set the weight programme (refer to "Recipe book").
   The display shows: cooking time, duration symbol ⊢→|, a default weight, a unit of measurement (kg, g).
3. Touch OK or the settings save automatically after five seconds.
4. The appliance starts. A symbol of the weight unit flashes in the display. During this time you can change the default weight value with ∧ or ∨. Touch OK.
5. When set time ends, an acoustic signal operates for two minutes. ⊢→| flashes.
   The appliance deactivates.
6. Touch any sensor field or open the oven door to stop an acoustic signal.

Automatic programmes with core temperature sensor

The core temperature of the food is default and fixed in programmes with core temperature sensor. The programme ends when the appliance is at the set core temperature.

1. Touch □ again and again until the display shows ⊢→|.
2. Install the core temperature sensor (refer to "The core temperature sensor").
3. Touch ∧ or ∨ to set the core temperature sensor programme.
   When a core temperature sensor programme is set, the display shows the cooking time, ⊢→| and .
4. Touch OK or the settings save automatically after five seconds.
5. When set time ends, an acoustic signal operates for two minutes. ⊢→| flashes.
   The appliance deactivates.
6. Touch any sensor field or open the oven door to stop an acoustic signal.

USING THE ACCESSORIES

WARNING!
Refer to "Safety information" chapter.

Core Temperature Sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

There are two temperatures to set:

- The oven temperature: refer to the table for roasting in the recipe book.

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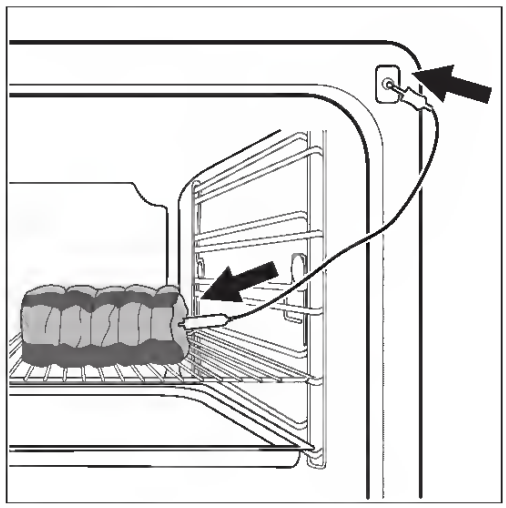
- The core temperature: refer to the table for the core temperature sensor in the recipe book.

Only use the core temperature sensor supplied or original replacement parts.

1. Activate the appliance.
2. Put the point of the core temperature sensor (with the symbol on the handle) into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.

   The display shows a flashing symbol and the default set core temperature. The temperature is 60 °C during the first use, and the last set value during each subsequent use.
4. Touch ∧ or ∨ to set the core temperature.
5. Touch OK or the settings save automatically after 5 seconds.



You can set the core temperature only when the symbol flashes. If the display shows a static symbol before you set the core temperature, use °C »3sec and ∧ or ∨ to set a new value.

6. Set the oven function and, if necessary, the oven temperature.

   The display shows the current core temperature and (which shows the relation between the set oven temperature and the current oven temperature).

The core temperature sensor must stay in the meat and in the socket during the cooking.

While the appliance calculates the approximate duration time, the value of the Count Up Timer function shows in the Timer/Residual heat display. When the first calculation ends, the Timer/Residual heat display shows -, and then the approximate duration of the cooking. The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.

7. When the meat is at the set core temperature, the core temperature and flash. An acoustic signal sounds for two minutes.

   Touch a sensor field to deactivate the acoustic signal.
8. Remove the core temperature sensor from the socket and remove the meat from the appliance.

WARNING!
Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

9. Deactivate the appliance.

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When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.

When you cook with the core temperature sensor, you can change the temperature shown in the Temperature/Time display. After you put the core temperature sensor in the socket and set an oven function and temperature, the display shows the current core temperature.

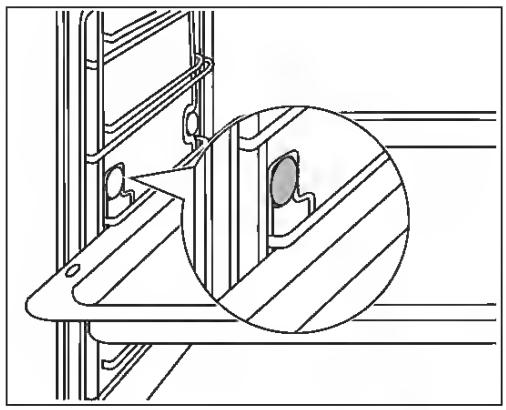
Touch °C >>3sec again and again to see three other temperatures:

- The current core temperature
- The oven set temperature
- The current oven temperature.

The set core temperature changes into current core temperature and current oven temperature changes into set oven temperature.

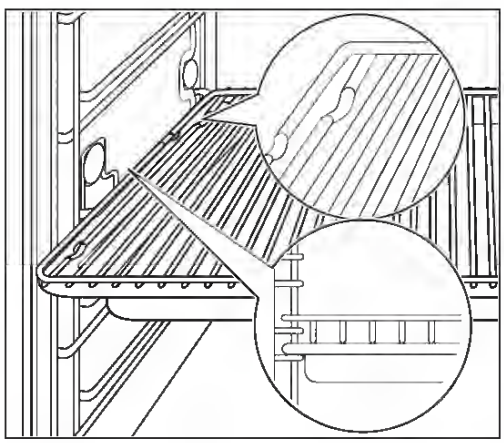
Inserting the Oven Accessories

The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Inserting the wire shelf and the deep pan together

Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the shelf positions.



ADDITIONAL FUNCTIONS

My Favourite Programme function

Use this function to save your favourite settings of temperature and time for an oven function or programme.

1. Set the temperature and time for an oven function or programme.

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2. Touch and hold ☆ for more than three seconds.
   An acoustic signal sounds.
3. Deactivate the appliance.

Using My Favourite Programme function:

- **To activate the function** touch ☆ . The appliance activates your favourite programme.
- **To deactivate the function** touch ⏻ . The appliance deactivates your favourite programme.

When the function operates, you can change the time and temperature.

Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Deactivate the appliance with ⏻ . Do not set an oven function.
2. Touch and hold ⏲ and ∨ at the same time for 2 seconds. An acoustic signal sounds.

SAFE comes on/goes out in the display.

If the oven has Pyro Cleaning function, the door is locked.
SAFE comes on in the display when you touch a sensor field.

Control lock

You can activate the function only when the appliance operates. The Control Lock prevents an accidental change of the oven function.

Activating/deactivating the control lock function:

1. Activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold ⏲ and ∨ at the same time for 2 seconds. An acoustic signal sounds.

Loc comes on/goes out in the display.

You can deactivate the appliance when the control lock is on. When you deactivate the appliance, the control lock deactivates.
If the oven has the Pyro cleaning function, the door is locked.
Loc comes on in the display when you touch a sensor field.

Settings menu

The settings menu lets you to add or remove functions from the main menu (for example: you can set on or off the Residual heat indicator). Settings menu has maximum seven settings (from SET1 to SET7). The number of the settings is different for different models. Look into the table below to see the possible value of each setting.

Settings menu

Indicator of the setting menu	Description	Value to set
SET1	SET+GO	ON/OFF
SET2	RESIDUAL HEAT INDICATOR	ON/OFF

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Indicator of the setting menu	Description	Value to set
SET3	KEY TONE	CLIC/BEEP/OFF
SET4	FAULTY TONE	ON/OFF
SET5	SERVICE MENU	ON/OFF
SET6	RESTORE SETTINGS	YES/NO
SET7[1)]	TIME EXTENSION	ON/OFF

1) Selected models only

You can set the settings menu only when the appliance is off.

Activate the Settings menu:

1. If necessary, deactivate the appliance ⏻.
2. Touch and hold ☐ for three seconds.
   The display shows "SET1" and "1" flashes.
3. Touch ∧ / ∨ to set the setting.
4. Touch OK.
5. Touch ∧ / ∨ to change the value of the setting.
6. Touch OK.

Automatic switch-off

For safety reasons the appliance deactivates automatically after some time:

- if an oven function operates.
- if you do not change the oven temperature.

Oven temperature	Switch-off time
30 °C - 120 °C	12 5 h
120 °C - 200 °C	8 5 h
200 °C - 230 °C	5 5 h

After an automatic switch-off, touch a sensor field to operate the appliance again.

The Automatic switch-off works with all oven functions, apart from Light, Low temperature cooking, Core temperature sensor, Duration, End, Time delay.

Brightness of the display

There are two modes of display's brightness:

- Night brightness - when the appliance is off, the brightness of the display is lower between 22:00 and 06:00,
- Day brightness:
  - when the appliance is on,
  - if you touch any of the sensor fields during night brightness (apart from ON/OFF), the display goes back to day brightness mode for next 10 seconds,

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– if the appliance is off and you set the minute minder. When the minute minder function ends, the display goes back to night brightness;

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Steam cleaning

1. Remove the worst of the residual dirt manually.
2. Put approximately 250 ml of water and 3 tablespoons of vinegar directly in the steam generator.
3. Set Steam cleaning function. Refer to "Oven functions".
   The display shows the duration (15 minutes) and preset temperature (96°C).
   Touch OK.
   The cleaning starts.
4. An acoustic signal sounds when steam cleaning is completed.
   Touch any sensor field to stop the signal.
5. Wipe out the appliance with a soft cloth.
   Remove water from the steam generator with the Sponge and rub dry.
   Keep the door open for approximately 1 hour to let the appliance dry fully.

You can use the End function to delay start of cleaning process. Refer to "Setting the END".

Shelf support

You can remove the shelf support to clean the side walls.

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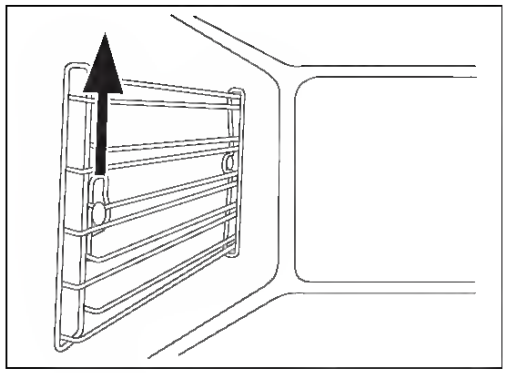
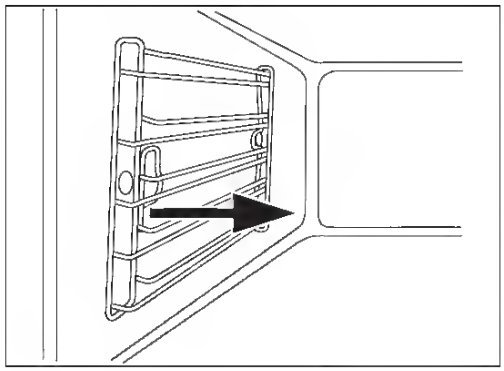
Removing the shelf support

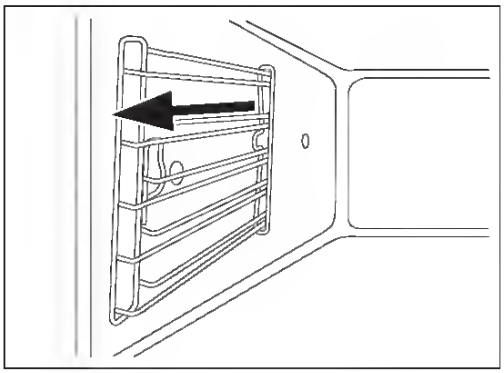
1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.



3. Pull the support out of the rear catch.



Installing the shelf support

Install the shelf support in the opposite sequence.

Steam generation system

CAUTION!
Dry the steam generator **after each use**. Soak up water with the Sponge.

Remove a limescale with water and vinegar.

CAUTION!
Chemical de-scaling agents can cause a damage to the enamel. Obey instructions of the manufacturer!

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Cleaning the Water Drawer and the Steam Generator:

1. Fill the water and vinegar mixture (approximately 250 ml) through the water drawer in the steam generator.

   Wait for approximately 10 minutes.
2. Remove the water and vinegar with the Sponge.
3. Use clean water (100-200 ml) to flush the steam generation system through the water drawer.
4. Remove water from the steam generator with the Sponge and rub dry.
5. Keep the door open to let the appliance dry fully.

Oven lamp

WARNING!
There is a risk of electrical shock.
The oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Replacing the lamp:

1. You can find the lamp glass cover at the cavity ceiling.

   Turn the lamp glass cover counterclockwise to remove it.
2. Remove the metal ring and clean the glass cover.
3. If necessary, replace the lamp with applicable 300°C heat-resistant lamp.

Use the same lamp type.

4. Fit the metal ring to the glass cover.
5. Install the glass cover.

Replacing the oven lamp:

1. You can find the lamp glass cover at the left side of the cavity.

   Remove the left shelf support.
2. Use a torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

5. Install metal frame and seal. Tighten screws.
6. Install the left shelf support.

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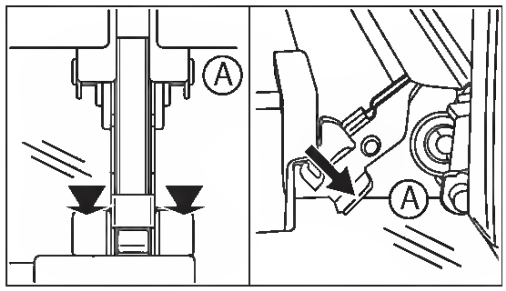
Door and glass panels

To clean the door, remove it.

CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Removing the door

1. Open the door as far as it goes.
2. Fully press clamping levers (A) on the two door hinges.
3. Close the door until the first position (angle approximately 70°).
4. Hold of the door with one hand on each side and pull it away from the at an up angle.



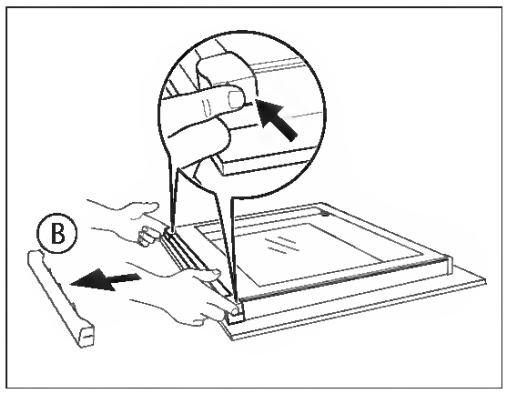
To install the door follow the procedure in reverse.

The number of glass panels if different for the different models.

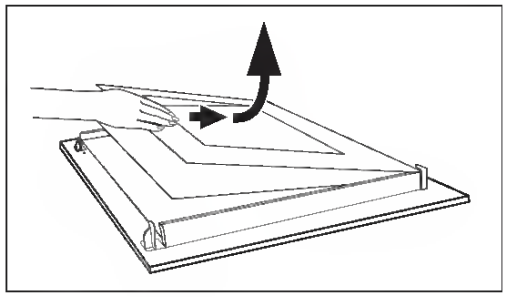
CAUTION!
Put the door with the outer side down on a soft and level surface to prevent scratches.

Removing and cleaning the door glass panels

1. Remove the door.
2. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
3. Pull the door trim to the front to remove it.



4. Hold the door glass panels on their top edge one by one and pull them up out of the guide
5. Clean the door glass panels.



To install panels follow the procedure in reverse. Install the smaller panel first, then the larger.

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WHAT TO DO IF...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Solution
The appliance does not heat up	The appliance is deactivated	Activate the appliance
The appliance does not heat up	The time of day is not set	Set the clock. Refer to "First setting the time of day"
The appliance does not heat up	The necessary settings are not set	Make sure, the settings are correct
The appliance does not heat up	The automatic switch-off is activated	Refer to „Automatic switch-off"
The appliance does not heat up	The fuse is released	Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
The display shows F102	The door lock is defect	• Close the door correctly • Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again • If the display shows F102 again, refer to the Service Center
The display shows an error code that is not in this list	There is an electronic error	• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again • If the display shows the error code again, refer to the Service Center

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

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ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

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